

The listing of claims will replace all prior versions and listing of claims in the application:

Listing of Claims:

Claim 1. (currently amended) A bioavailable cyclodextrin/carotenoid complex having improved bioavailability, which comprises:

- (a) a freeze-dried cyclodextrin/carotenoid complex in a molar ratio of between about 0.5:1 and 10:1; and
- (b) a vegetable oil.

Claim 2. (currently amended) The improved bioavailable complex of claim 1, wherein said vegetable oil is edible.

Claim 3. (currently amended) The improved bioavailable complex of claim 2, wherein said vegetable oil is one or more of cocoanut oil, corn oil, cottonseed oil, oat oil, olive oil, palm oil, palm kernel oil, peanut oil, rapeseed oil, rice bran oil, safflower oil, sesame seed oil, soybean oil, or sunflower oil.

Claim 4. (currently amended) The improved bioavailable complex of claim 1, wherein lecithin is admixed with said vegetable oil in a weight ratio of lecithin to vegetable oil ranging between about 10:1 and 1:1.

Claim 5. (currently amended) The improved bioavailable complex of claim 1, wherein said cyclodextrin is one or more of α -cyclodextrin, β -cyclodextrin, γ -cyclodextrin, or HP- β -cyclodextrin.

Claim 6. (currently amended) The improved bioavailable complex of claim 1, wherein said carotenoid is one or more of lycopene, lutein, or zeaxanthin.

Claim 7. (currently amended) The improved bioavailable complex of claim 5, wherein said carotenoid is one or more of lycopene, lutein, or zeaxanthin.

Claim 8. (currently amended) The improved bioavailable complex of claim 7, wherein lecithin is admixed with said vegetable oil in a weight ratio of lecithin to vegetable oil ranging between about 10:1 and 1:1.

Claim 9. (currently amended) The improved bioavailable complex of claim 1 disposed in soft gelatin capsule.

Claim 10. (currently amended) The improved bioavailable complex of claim 8 disposed in a soft gelatin capsule.

Claim 11. (currently amended) A method for improving the bioavailability [making an improved bioavailable form] of a cyclodextrin/carotenoid complex, for animal ingestion, the improvement which comprises the steps of:

- (a) forming a cyclodextrin/carotenoid complex;
- (b) freezing drying said cyclodextrin/carotenoid complex;
- (c) blending said freeze-dried cyclodextrin/carotenoid complex with a vegetable oil;
 and
- (d) incorporating said blend into a soft gelatin capsule.

Claim 12. (currently amended) The improved method of claim 11, wherein said vegetable oil is edible.

Claim 13. (currently amended) The improved method of claim 12, wherein said vegetable oil is one or more of coconut oil, corn oil, cottonseed oil, oat oil, olive oil, palm oil, palm kernel oil, peanut oil, rapeseed oil, rice bran oil, safflower oil, sesame seed oil, soybean oil, or sunflower oil.

Claim 14. (currently amended) The improved method of claim 11, wherein lecithin is admixed with said vegetable oil in a weight ratio of lecithin to vegetable oil ranging between about 10:1 and 1:1.

Claim 15. (currently amended) The improved method of claim 11, wherein said cyclodextrin is one or more of α -cyclodextrin, β -cyclodextrin, γ -cyclodextrin, or HP- β -cyclodextrin.

Claim 16. (currently amended) The improved method of claim 11, wherein said carotenoid is one or more of lycopene, lutein, or zeaxanthin.

Claim 17. (currently amended) The improved method of claim 15, wherein said carotenoid is one or more of lycopene, lutein, or zeaxanthin.

Claim 18. (currently amended) The improved method of claim 17, wherein lecithin is admixed with said vegetable oil in a weight ratio of lecithin to vegetable oil ranging between about 10:1 and 1:1.

Claim 19. (currently amended) The improved method of claim 11, wherein said cyclodextrin/carotenoid complex is made for human ingestion.

Claim 20. (currently amended) The improved method of claim 18, wherein said cyclodextrin/carotenoid complex is made for human ingestion.